CHOICE OF ONE DISH PER COURSE
$100 per person

FIRST

tuna - creamy soy, honeydew ginger condiment, sesame *(supplemental $5)*

beef tartare - dijon, bone marrow, salt & vinegar chips, ground cherries

watermelon & stone fruit - mint-chili vinaigrette, fennel, stracciatella

sesame focaccia - smoked tofu, shiso, shishito salad

SECOND

fusilli - 'nduja, smoked butter, charred corn, egg yolk

rigatoni - eggplant, tomato, ricotta, basil bread crumbs

farrotto - jimmy nardello, pork cheek, clams, oregano *(supplemental $5)*

creste di gallo - duck bolognese, belper knolle, mint

THIRD

pork - fregola salad, roasted baby zucchini, melon, prosciutto jus

scallops - saffron corn custard, chorizo succotash *(supplemental $15)*

1/2 chicken - cherry mole, salsa macha, cilantro, lime

FOR TWO

whole fish - tomato, black olive, fennel, burnt orange oil

bone-in ny strip - 28 oz, 28 day dry-aged *(supplemental $80)*

wagyu strip loin - 22 oz, citrus fed *(supplemental $90)*

bone-in ribeye - 35 oz, 35 day dry-aged *(supplemental $110)*

pomme frites, housemade ranch, salsa verde

DESSERT

pavlova - raspberry sorbet, plum, orange-ginger glaze, vanilla cream

caramelized pâte feuilletée - yuzu, blackberry mint gelée, matcha crumb

pâte à choux - craquelin, corn semifreddo, peach-jalapeño reduction